

# T-FAL®

## MAXI PRO FRYER

DEEP FRYER - FRITEUSE - FREIDORA - FRITADEIRA

120V - 60Hz - 1800W  
127V~ - 60Hz - 2016W\*



## INSTRUCTIONS FOR USE - MODE D'EMPLOI INSTRUCTIVO DE USO Y MANEJO\* INSTRUÇÕES PARA USO

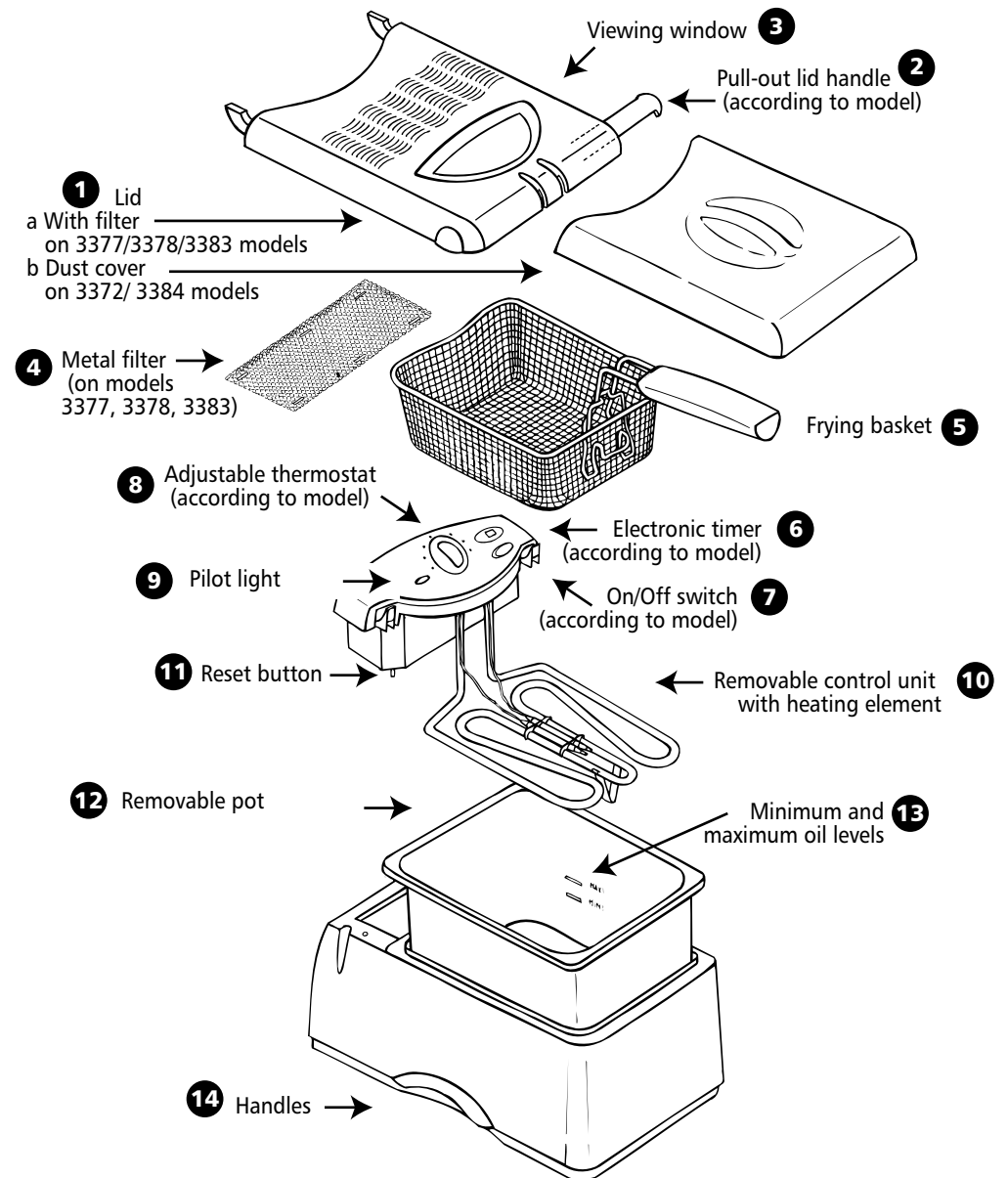
FOR MODELS / POUR REFERENCES / MODELOS/PARA MODELOS :

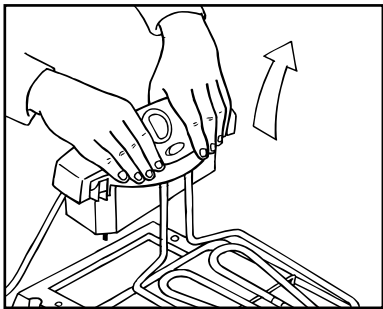
3372 - 3377 - 3378 - 3383 - 3384

\*Exclusivo para México (Versión en Español) :  
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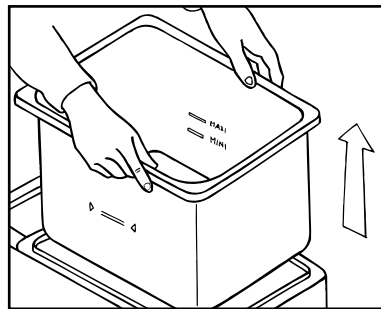
### FEATURE GUIDE

Features differ for each model. Please refer to the model of your fryer (see packaging or bottom of fryer) and find the corresponding features below.

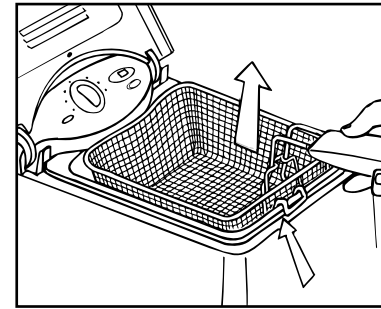




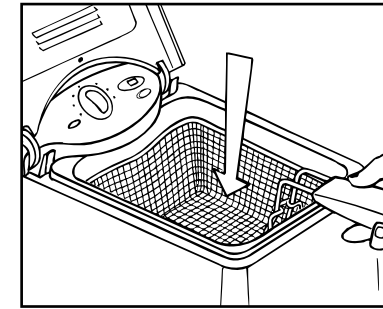
**FIG 1**



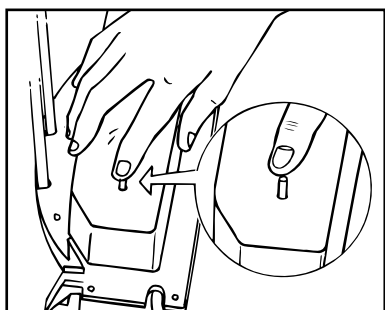
**FIG 2**



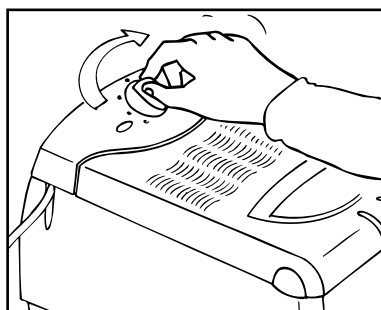
**FIG 7**



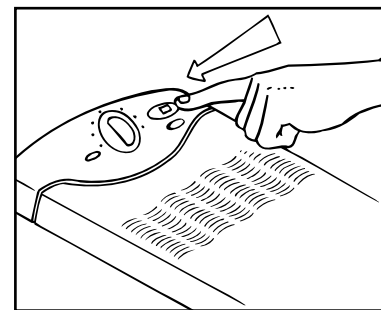
**FIG 8**



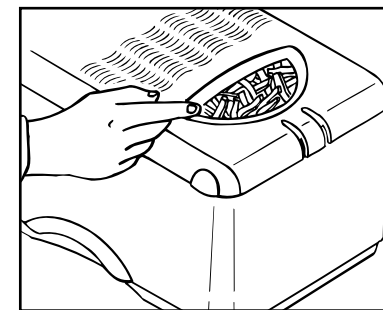
**FIG 3**



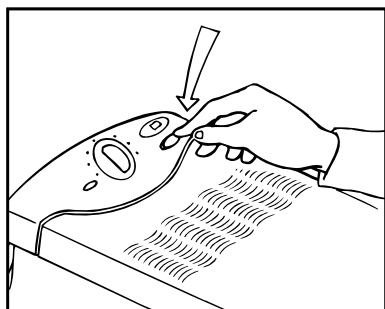
**FIG 4**



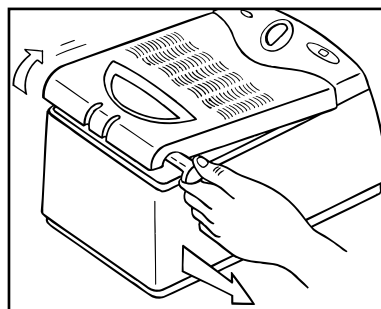
**FIG 9**



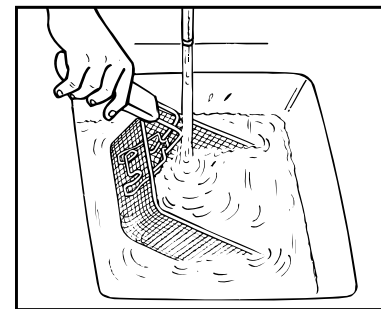
**FIG 10**



**FIG 5**



**FIG 6**



**FIG 11**

**INSTRUCTIONS FOR USE****IMPORTANT SAFEGUARDS:**

When using electrical appliances, basic safety precautions should always be followed including the following:

- 1 Read all instructions.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against electrical shock do not immerse cord, plugs, or this appliance in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7 The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
- 13 Do not use appliance for other than intended household use only.
- 14 Extreme caution must be used when moving fryer containing hot oil.
- 15 Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.

**16 SAVE THESE INSTRUCTIONS****Polarization instructions**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

**Short Cord instructions**

- a) A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) An extension cord or longer detachable cord is not recommended for use with this product.
- c) If a long detachable power-supply cord or extension cord is used,
  - 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
  - 2) The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

## INSTRUCTIONS FOR USE

### BEFORE USING FOR THE FIRST TIME:

Read the User's Instructions and carefully follow all information given.

- Remove the fryer from the packaging.
- Open the fryer lid.
- On models with filtering lid, remove the lid by slightly lowering it and pulling it towards yourself.
- Remove the basket from the pot, and unwrap the protective plastic.
- Unfold the handle completely and snap it into the metal lock.
- Take out any documents placed in the pot.
- Lift off the control unit - **FIG. 1**
- Take out the removable pot - **FIG. 2**
- Clean all metal parts of the lid, the pot and the basket with a sponge and dishwashing liquid.
- Wipe the outside of the fryer with a damp cloth.
- Lightly wipe the inside of the window with a cloth dampened with cooking oil to prevent condensation and to improve viewing.
- Carefully wipe dry.
- Put the pot back in the fryer.
- The edge of the pot should fit perfectly into the fryer.
- Refit the control unit.
- Your deep fryer is equipped with a safety system which prevents the heating element from operating when it is outside the product. Make sure that the control box is properly positioned, otherwise the deep fryer will not work.

### FILLING THE POT WITH OIL:

- Fill the pot with oil. **Your fryer will need approximately 15 to 16 cups of oil.** The oil level must be maintained between **the minimum (15 cups / 3.9 liter) and maximum (16 cups / 4.1 liter) levels** indicated on the inside of the pot. Check the level before each use and add oil if necessary. Over filling might cause overflows.
- For healthier, crispier fried foods, we recommend the use of blended vegetable oil, pure corn oil or canola (rapeseed) oil. We do not recommend the use of heavy flavored oils, such as olive oil, or oils which deteriorate more quickly when heated such as sunflower oil, peanut (groundnut) oil, soya oil, lard or drippings.
- If the level is too low a safety system will automatically switch off operation of the fryer. In this case, reset the fryer by pressing the " Reset " button situated underneath the control unit : unclip the control unit and press the reset button - **FIG. 3**
- If you use solid vegetable shortening, you will need 3 lbs (1.3 kg). Cut it into pieces and melt it in a separate pot beforehand, then slowly pour it into the deep fryer pot.
- Never pour shortening directly into the deep fryer pot as this will lead to deterioration of the appliance.

## INSTRUCTIONS FOR USE

### PRE-HEATING:

**WARNING:** For your safety, do not use your fryer under wall cupboards and keep well away from curtains and similar fittings. Never leave the appliance unattended while in use. This appliance is not to be used by children.

- During the first use the fryer may give off a slight odor. This is normal and due to the newness of the product.
- Always check, before each use that the oil level is between the **MINI** and **MAXI** lines on the inside of the pot.

**NOTE:** Do not operate the fryer without oil in the pot. Always unplug the fryer when not in use.

- Leave the basket out of the fryer.
- Close the fryer lid (models with filter incorporated lids only).
- **If your model has a dust cover lid, never use the lid when the fryer is in use.**
- Select the desired temperature by rotating the thermostat control button - **FIG. 4**. The graphics on the fryer and the tables with cooking times will help you in determining the ideal frying temperature.
- Plug in the fryer.
- Put the switch (according to model) to " I " (ON). The temperature indicator will come on - **FIG. 5**
- **During preheating** : the indicator light may come on and go out once or twice. The vegetable oil will reach the ideal temperature after about 10 minutes.
- When the oil has reached the correct frying temperature, the light will go off.
- Lift the lid, pulling the handle on the front right hand side of the lid out as far as it will go - **FIG. 6**

### OPERATING THE BASKET HANDLE:

- Hook the basket onto the edge of the pot - **FIG. 7**
- Fill the basket with food. **DO NOT OVERFILL THE FRYER.**  
**MAX. FRESH FOOD CAPACITY:** 2.75 lb./1.250 kg.  
**MAX. FROZEN FOOD CAPACITY:** 2 lb./900 g (remove any loose ice from the frozen food as it might cause overflow).
- Check that the temperature control indicator light is out.
- Lift the basket off the hook, and lower it slowly into the pot - **FIG. 8**. Lowering the basket too quickly could lead to an overflow of hot oil. Close the lid (according to model).

### USING THE ELECTRONIC TIMER:

(according to model)

- Hold the button down continually or, to advance minute by minute, briefly press the button then release. When you reach the desired time, stop. The numbers on the display will start flashing continuously, indicating the timer is counting - **FIG. 9**.
- The last minute of the cooking time is displayed in seconds : 1 min, 59s, 58s, etc.

## INSTRUCTIONS FOR USE

- If you make a mistake or you want to cancel the selected cooking time, hold the button pressed down for 2 seconds: the timer is automatically reset to zero. Repeat the programming sequence as described above.

### Stopping the alarm

- When cooking time has finished the alarm emits 3 beeps ten times in two sequences and once again 20 seconds later.
- Simply press the button to stop the alarm.

**IMPORTANT :** The timer does not automatically switch the appliance off, and only indicates the time set has elapsed.

- **To change the battery:** The lifetime of the battery is approximately 5 years. It needs to be changed when there is a partial or total loss of the display. To change the battery, contact T-FAL at 1-800-395-8325 (U.S.A. only) or your local After Sales Service Center.

## FRYING FOODS:

**WARNING:** Do not touch any metal parts of the fryer as they may be hot.

- Always use the frying basket to fry foods. Always close the lid during frying (on concerned models).
- When frying, the viewing window enables cooking to be controlled without opening the lid - **FIG. 10**.
- It is usual for steam to appear on the window during the first few minutes of use and this will gradually disappear during cooking, providing the viewing window is kept clean (see "Cleaning the viewing window").

### NOTE:

- During frying, you may hear slight clicking noises and you may see the temperature light going on and off several times. This is normal and indicates the temperature is being thermostatically maintained.
- During frying hot steam will escape through the filter in the lid. This is normal. Avoid this area while frying.

## AT THE END OF THE COOKING TIME:

When the cooking time has elapsed :

- Lift the lid (according to models) using the pull-out handle.
- Raise the basket and hook it on to the edge of the pot
- Allow to drain for a few moments.
- Take the basket out of the fryer.
- Put the fried food on a plate with paper towel at the bottom to finish soaking off excess oil.
- When frying is finished put the switch (according to model) on the position "O" (OFF). Unplug the fryer.
- After removing the basket, skim the oil to remove any impurities and small pieces of food.
- Your fryer has been designed so as to keep the cooking oil or fat in the best possible condition. This is due to the cool section located below the heating element as any unskimmed impurities will fall into this section thus preserving the cooking oil or fat. The temperature of the cooking oil or fat in this area is between 70°C/158°F and 90°C/194°F which prevents any impurities from reducing the quality of the oil or fat in the cooking section.

## INSTRUCTIONS FOR USE

- Close the lid and push the in the handle completely.
- Let the fryer cool down after use (1 to 2 hours) before storing or cleaning. Never carry or move the deep fryer with hot oil inside.

## CLEANING INSTRUCTIONS

### **FILTERING AND CHANGING THE OIL:**

- Make sure the fryer is unplugged and the oil has cooled down before cleaning or storing your fryer.
- The oil does not need to be changed after each use. You will need to change it more often when frying fish or heavily battered foods.

#### **Filtering the cooking oil or shortening**

- Remove the lid.
- Remove the control unit.
- Remove the pot from the fryer.
- Carefully pour the oil or fat into a 5 litres (5 Quarts) pot.
- Line the basket with a T-FAL oil straining paper filter (available at your local retailer, After Sales Service Center or T-FAL) or with a paper towel.
- Hang the basket onto the edge of the pot.
- If you use solidified vegetable oil; firstly melt it down in a separate pot.
- Slowly pour the liquid onto the paper filter.
- Remove the basket with the paper filter and clean the basket.

#### **Changing the cooking oil or shortening**

- Cooking oil or fat must be changed regularly (normally after every 20 to 25 cooking sessions), this will allow fried food to remain tasty and light. The nutritional value of fried food depends on the quality of the oil used for cooking.
- Do not pour used oil down the sink. Let it cool down and dispose of it with the household oil.

### **STORING THE OIL:**

- The oil may be stored in a separate pot (in the refrigerator), or left in the fryer pot if liquid vegetable oil is used.
- When the fryer is not used for some time, it is recommended to use the first method. In this case, the accessories can be stored in the pot after cleaning.

### **CLEANING THE POT:**

- You can clean the pot and the fryer itself in the dishwasher (be sure to remove the control unit first). The lid and the control unit must be cleaned with a mild detergent and a damp cloth. The basket can be cleaned with hot water - **FIG. 11**
- Thoroughly clean the pot, the basket and the lid when changing the cooking oil or fat.
- If food is burned, fill the pot with water and allow to soak first before washing.
- Carefully dry the pot.

## CLEANING INSTRUCTIONS

**WARNING:** Please handle the removable pot carefully to prevent it from dropping or getting damaged. If the pot is dented or otherwise damaged, it may adversely affect the performance of the deep fryer. Should the removable pot have become damaged, please contact our Consumer Service at 1-800-395-8325 (U.S.A. only).

### CLEANING THE LID AND OUTSIDE OF YOUR FRYER:

- Clean the outside of the fryer with a damp, soft cloth.
- The lid is removable for easy cleaning.
- Clean the viewing window with dishwashing liquid. Clean at regular intervals to maintain good visibility during cooking.
- Tip: Brushing the inside of the window with a little lemon juice or vinegar helps prevent condensation build-up.
- The lid, with its viewing window, is designed to be shock-resistant. It should however be handled with care and it is advisable not to drop or shock it too violently. Should the viewing window be broken, spare lids are available from your nearest T-FAL repair service center.

#### IMPORTANT:

- Never immerse the fryer with control unit, cord or plug in water or any other liquid.
- Do not wash the lid in a dishwasher.
- Never use abrasive cleaners or abrasive scouring pads to clean your fryer.
- We recommend cleaning the fryer after each use.

### CLEANING THE METAL FILTER:

(according to model)

- The metal anti-odour filter is permanent. It should be cleaned approximately after every 50 cooking sessions.
- Open the fryer lid.
- Remove the 8 locking screws with a cross-headed screwdriver to free the thermic metal deflector. During this operation use care so as not to break the glass viewing window.
- Take out the filter and clean the inside of the lid and deflector.
- Clean the filter with soapy water and a brush. It can also be cleaned in the dishwasher.
- Put the filter back in place.
- Refit the deflector and tighten the screws.

### POWER CONSUMPTION:

- Your Maxi Pro deep fryer has been designed to consume a minimum of energy. 1,800 watts is exactly the right power rating to obtain excellent cooking results with 4.1 litres of oil (or the equivalent of 3.5 kg/7.5 lbs of solid vegetable shortening).



## WARRANTY

### WARRANTY USA AND CANADA

#### One year limited warranty

T-Fal Canada Inc./T-Fal Corp. warrants this product to be free from defects in material and workmanship for a period of one year. Should any defect be discovered within one year of date of purchase, the following should be used in claiming warranty:

#### In Canada

- 1) return your appliance to the retailer from whom it was purchased along with proof of purchase.  
Or
- 2) Take your appliance to the nearest authorized T-Fal Service Center, along with proof of purchase.
- 3) T-Fal Canada Inc. agrees to repair or replace the defective part or product at no charge, provided that the product is returned with all shipping charges prepaid to:  
T-Fal Canada Inc. - 257 Finchdene Square, Unit 1 - Scarborough, Ontario M1X 1B9  
accompanied by proof of purchase and a letter detailing the nature of the defect. Be certain that the appliance is wrapped carefully when shipping. The T-Fal Customer Service Department should be contacted by mail or by telephone (1-800-418-3325), prior to any action, in the event that it is possible to correct the defect without returning the unit.

#### In USA:

Do not return the product to the retailer from whom it was purchased, nor to T-Fal Corp. T-Fal Corp. agrees to repair or replace the defective part or product at no charge, provided that the product is returned with all shipping charges prepaid to your local authorized Service Center, accompanied by proof of purchase and a letter detailing the nature of the defect. Make sure that the product is wrapped carefully when shipping. The T-Fal Customer Service Center should be contacted by telephone (1-800-395-8325) prior to any action, in the event that it is possible to correct the defect without returning the unit.

This warranty does not apply to any unit that has been tampered with, nor to damages incurred through negligence in use, faulty packing or mishandling in transit by any common carrier.

Repairs not covered by this warranty will be performed at current costs for parts and labor, plus return shipping charges.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## PRACTICAL ADVICE

### USEFUL FRYING TIPS:

- We do not recommend to mix different oils, or old and new oil together.
- Pieces of food should be equal in size and thickness to ensure that they cook evenly.
- Thicker french fries or chicken pieces will take longer to cook.
- Damp food, such as fresh french fries or vegetables must be dried thoroughly before frying for crispier results.
- Remove any loose ice from frozen foods before frying to avoid overflows.
- Always wait for the temperature ready light to go out before lowering the basket into the oil.
- Add salt and pepper after frying, when food has been removed from the fryer.

### FROZEN FOODS

- Not all frozen foods are ready to fry : non-breaded fish fillets and whole fish, must be thoroughly thawed first, then can be prepared in the same manner as fresh food.
- Pre-cooked potato chips, fish croquettes, breaded fish fillets...etc. do not need to be thawed first.
- When frying frozen food, use a smaller quantity than when frying fresh food (not more than 3/4 of basket capacity, i.e. 900 g/2 lbs.)
- Use the special frozen food position (\*\*\*) on the thermostat. If solid shortening is used, set the thermostat to 180°C/356°F.
- Shake frozen foods well to remove any small pieces of ice before placing in the frying basket.

FRESH FOOD	QUANTITY		TEMPÉRATURE	COOKING TIME
Fresh cut french fries <sup>1</sup>	1,250 g	2.7 lbs	190°C/374°F	16-17 min.
Fresh cut french fries <sup>2</sup>	670 g	1.5 lbs	190°C/374°F	8-9 min.
Fish fillets* (4)	400 g	14 oz	160°C/320°F	5-6 min.
Chicken quarters* (8)	1 kg	2.2 lbs	180°C/356°F	18-20 min.
Fish fingers* (12/15)	240/300 g	8/10 oz	160°C/320°F	5-6 min.
Shrimp* (12)	240 g	1/2 lb	160°C/320°F	3-4 min.
Fried mushrooms	400 g	14 oz	150°C/302°F	10-12 min.
Fried zucchini** (12/15)	230/250 g	1/2 lb	170°C/338°F	10-12 min.
Onions rings** (10/12)	180/200 g	7 oz	170°C/338°F	5-7 min.
Apple beignets** (8/9)	240/280 g	8/10 oz	170°C/338°F	6-7 min.
Doughnuts (8/9)	250/280 g	9/10 oz	170°C/338°F	5-7 min.
FROZEN FOOD				
Frozen french fries <sup>1</sup>	900 g	2 lbs	190°C/374°F	12-14 min.
Frozen french fries <sup>2</sup>	500 g	1.1 lb	190°C/374°F	6-7 min.
Frozen fish fillets (4)	350 g	3/4 lb	190°C/374°F	7-8 min.
Frozen fish sticks* (12)	300 g	10 oz	190°C/374°F	5-6 min.
Frozen shrimp** (15)	350 g	3/4 lb	190°C/374°F	4-5 min.

<sup>1</sup> Maximum limit for food capacity.

<sup>2</sup> Optimum food capacity for best results.

\* Coating with breadcrumbs : first dip pieces in flour and then in egg mixture before rolling in breadcrumbs.

\*\* Frying batter

## PRACTICAL ADVICE

### PRACTICAL ADVICE:

If you are having difficulties, we advise you to carefully read the instructions for a second time and then refer to the table below which should help you find the solution.

Should you still have problems, please contact T-FAL at (800) 395-8325 (USA only).

PROBLEM	CAUSE	SOLUTION
The deep fryer does not work.	The switch has not been placed in the " I " (ON) position (according to model). The safety thermostat has tripped.  The control box is not properly mounted.	Place the switch in the " I " position and verify that the temperature indicator light comes on. 1. Check the level of the oil and adjust as necessary. 2. Press the "Reset" button under the control unit. Unplug the appliance if the problem persists as there is probably another fault which requires the intervention of the After Sales Service Center. Clip the control box correctly.
Disagreeable odours	The cooking oil is old.  The cooking oil or fat is not appropriate.	Change the cooking oil (a maximum of 20 to 25 cooking sessions) Use good quality vegetable oil for frying.
Steam escapes from around the lid.	The lid is not closed properly (according to model).	Check that the lid is closed properly
Frying oil overflows	The maximum fill level has been exceeded. The oil suddenly emulsifies.  Mixture of different oils.	Check the oil level in the pot. Check the maximum weight of food in the frying basket. Lower the basket very slowly, stopping once or twice. Empty and clean the pot, refill with one type of oil.
Food does not fry crispy golden, instead it is soft and soggy.	Portions are too thick and contain too much water. Too much food is being fried at the same time and the oil is not at the right temperature. The temperature of the cooking oil may be too low - the thermostat may be faulty.	As a test, increase the cooking time. Cook food in smaller quantities (especially frozen food).  Consult your After Sales Service Center.